



RUSTICA

OPERATING HOURS

MONDAY

CLOSED

TUES & WED

11AM - 8PM

THUR, FRI & SAT

11AM - 9PM

SUNDAY - FAMILY DAY

11AM - 5PM



RUSTICA

singaporean cuisine | local ingredients

SEASONAL ALA-CARTE MENU

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RUSTICA

Beverage

Coffee

Beans from Tiong Hoe Specialty Coffee

	Hot Iced
Black (Americano/LongBlack)	4.5 5.5
White (Latte/Cappucino/Flatwhite)	6.5 7.5
Mocha	7.5 8.5
Espresso - single shot	3
Espresso - double shot	4
Change to Outside Milk	1
Add Espresso Shot	2
Add a side of Milk	1

Tea

from The 1872 Clipper Tea Co. & Gryphon Tea Co.

Ever Green Tea	5 6
Timeless Earl Grey	5 6
Classic English Breakfast	5 6
Lychee Fiesta	6 7
Chamomile Dream with Apple	7/can
Pearl of the Orient with Lychee	7/can

Specialty Coffee

Beans from Tiong Hoe Specialty Coffee

	Hot Iced
Cold Brew with Mireia Vanilla Cream	9
Iced Coconut with Coffee Cloud	8
Iced Pandan Latte	8
Iced Creamy Kopi Co.	9
Iced Bandung Latte	8
Vanilla Bean Latte - Mireia Vanilla	8 9
SG "Mocha" - milo & espresso	8 9

Quench



Canned Beverage - Coke / Coke Zero / Sprite	4
Rustica Lemonade, chilled	6
Rustica Arnold Palmer Lemonade + Black Tea	7
Coconut Water - 330ml	5.5
Still Water - Acqua Panna, 500ml	7
Sparkling - San Pellegrino, 500ml	8

NO GST.

Prices above are subjected to 10% service charge



Chill & Unwind

By the glass

White, SAUVIGNON BLANC by Matua Valley, 2022 - *New Zealand* 19

White, SECCO CHARDONNAY by Bree - *Germany (200ml - canned)* 24

White, PINOT GRIGIO by ZilZie, 2023 - *Australia* 18

Red, MALBEC by Marraso, 2022 - *Argentina* 19

Red, PINOT NOIR by The Loose Moose 2023 - *France* 20

Red, SHIRAZ by Rewild of Murray-Darling, 2021 - *Australia* 19

Bottle

Les Volets, Haute Vallée de L'Aude, PINOT NOIR, 2023 - *France* 69/bottle

La Gironda, MOSCATO D'ASTI, 2024 - *Italy* 85/bottle

Freixo Terroir, Herdade do Freixo, 2020 - *Portugal* 96/bottle
(ALICANTE BOUSCHET 40%, TOURIGA NACIONAL 30%, CABERNET SAUVIGNON 30%)

Freixo Special Edition, ROSE, 2021 - *Portugal* 89/bottle

Freixo Special Edition, RIESLING, 2020 - *Portugal* 90/bottle

Local Beer

by *The 1925 Brewing Co.*

'Liang Teh' Lager Beer (ABV 4.8%) 13/bottle

Yellow Van Pale Ale (ABV 4.8%) 13/bottle

Blk 622 Dark Ale (ABV 5.2%) 15/bottle

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"Our local fishermen and farmers dictate our menu daily"

ALA-CARTE MENU

FIRST BITE STARTERS

LO HEI - The Toss / 鱼生捞起 (chilled) 16
smoked & cured *TheFishFarmer's* red snapper with sweet plum sauce & fresh local greens

☆ Grandpa's NGOH HIANG / 外公五香卷 (2pc) 7.5
beancurd skin, *TohThyeSanFarm's* fresh minced chicken, *AhHuaKelong's* tiger prawns

"CHAR KWAY TEOW" / 炒蘑菇粿条面 9
GoldenCapFarm's king blue oyster mushroom & *AhHuaKelong's* mussels, *kicap manis*

☆ Cereal FISH Bun / 香脆麦片鱼柳堡 (2pc) 12
steamed bun, fried *TheFishFarmer's* barramundi fillet, lettuce, housemade tartar

HARVEST of the DAY / 今日特选蔬菜 (V) 🌿

special harvested vegetable for the day, cooked by our team of creative chefs!
*check with our service team for the availability & price for this dish.

SECOND MAINS

GREEN Blanket / 青酱面粉粿 (V) 🌿 17
hand-pulled Mee Hoon Kueh, *GreenLoopFarm's* basil & watercress pesto, charred kailan

☆ SEAFOOD Claypot DRY LAKSA / 海鲜干炒叻沙 - (mild spicy) 26
thick vermicelli noodle, charred *AhHuaKelong's* tiger prawn, clams & mussels

☆ WHITE PEPPER Clams & Fish Soup / 白胡椒蛤蜊鱼片米粉 - (mild spicy) 22
thin vermicelli, fresh *AhHuaKelong's* clams, fried *TheFishFarmer's* barramundi, *huadio* wine

ROASTED Chicken with Rice / 姜蓉烧鸡饭和“醉蛋” 19
pan-roasted *TohThyeSanFarm's* chicken breast, ginger-scallion oil, & 'drunken' egg

☆ CURRY Fish with Rice / 香煎鱼咖喱饭 - (mild spicy) 19
pan-fried *TheFishFarmer's* barramundi fillet, sautéed mix of okra, eggplant & longbean

THIRD FOR SHARING

☆ 5-Spice ROASTED DUCK with Fresh Greens / 无骨烧鸭包糯米 32
stuffed *TohThyeSanFarm's* duck breast with glutinous rice, wolfberry, fresh *GreenLoopFarm's* lettuces & hoisin sauce

FRESH CATCH of the DAY / 今日特选海鲜

special harvested fish/seafood for the day, cooked by our team of creative chefs!
*check with our service team for the availability & price for this dish.

☆ Best Selling (V) Vegetarian

NO GST & prices above are subjected to 10% service charge.

Due to the nature of our cuisine, our dishes may contain traces of nuts, dairy and gluten.

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ALA-CARTE MENU

LASTLY DESSERTS

Rustica Kaya Toast / 咖椰酱和奶酪吐司 (V) 10

toasted sweet brioche, *Habitat Collective's* pandan kaya jam, ricotta cheese

★ **Min Jiang Kueh / 面煎糕和雪糕 11**

Mireia's vanilla bean Min Jiang kueh, peanut brittle crumbs, coconut icecream

BEANCURD & TANG YUAN / 自制冷豆花和汤圆 14

chilled housemade soymilk beancurd, osmanthus jelly cubes & glutinous rice balls



At Rustica,
We are grateful to be able to work closely with local farmers,
fishermen, roasters and chocolatiers to bring the best quality local
produces to your table.

Here are some of our key LOCAL partners :

Ah Hua Kelong, Singapore - Changi
Embrace Chocolate, Singapore - Joo Chiat
Gather and Harvest, Singapore - Chai Chee
Greenloop Farm, Singapore - Gambas Crescent
Golden Cap Farm, Singapore - Gambas Crescent
Habitat Collective, Singapore - Orchard
Mireia Vanilla Cultivator, Singapore - Tampines
The Fish Farmer, Singapore - Tagore Industrial
Tiong Hoe Coffee, Singapore - Stirling Rd
Toh Thy San Farm, Singapore - Litchfield Rd
The 1925 Brewing Co. , Singapore - Mandai
1872 Clipper Tea, Singapore - Orchard

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SET COURSE MENU

CHEF-FARMER TASTING MENU

(Available for Dinner Only)

A specially curated **5-course** dinner featuring ***Fresh, Unique & Imaginative Singaporean*** dishes using ***locally-sourced ingredients*** crafted by Chef Adrian & his team exclusively for the evening.

You'll be able to find out more on how Chef Adrian source for all the locally-grown produce through this dining experience!

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***Check with our friendly staff for the Menu.**
(Menu changes on the availability of ingredients from our local farms.)

***Reservation & the whole table participation is required.**
(Let us know if there's any dietary restrictions, we'll be glad to do our best to cater)

68/PAX



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